

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 61-239865

(43)Date of publication of application : 25.10.1986

(51)Int.Cl. A23L 1/325

(21)Application number : 60-079062 (71)Applicant : OGAWA HIROE

(22)Date of filing : 12.04.1985 (72)Inventor : OGAWA HIROE

(54) AGENT FOR IMPROVING QUALITY OF PASTE FOOD AND PRODUCTION OF PASTE FOOD

(57)Abstract:

PURPOSE: To obtain a paste product of fish or cattle meat having excellent taste and flavor and free of astringency, bitterness and harshness, by adding a quality improver containing brewed vinegar and sodium acetate to a paste product of fish or cattle meat.

CONSTITUTION: A brewed vinegar such as rice vinegar, apple vinegar, etc., is mixed with sodium acetate and, if necessary, a pH modifier (e.g. malic acid, sodium bicarbonate, etc.) to obtain a quality improver having a pH of about 5W9. A powdery improver is produced by using anhydrous sodium acetate as the sodium acetate. The quality improver is added uniformly to meat paste in the production of a paste product of fish or cattle meat to obtain the paste product having excellent taste and flavor. The amount of the improver is about 0.3W1.5wt% as the sum of brewed vinegar and sodium acetate based on the finished meat paste.

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PATENT ABSTRACTS OF JAPAN

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(21)Application number : 09-152018

(71)Applicant : JAPAN ORGANO CO LTD

(22)Date of filing : 10.06.1997

(72)Inventor : NAKAYAMA MASARU
SAKAI AKIHIRO

(54) PROCESSED MEAT PRODUCT AND COMPOSITION FOR IMPROVING
QUALITY OF PROCESSED MEAT PRODUCT

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a processed meat product improved in flavor, texture and improving properties of keeping the quality without any defects possessed by an organic acid or salts thereof by making the product include sodium lactate and sodium acetate and/or sodium citrate therein.

SOLUTION: This product is obtained by including 10 pts.wt. sodium lactate and sodium acetate and/or sodium citrate in an amount of preferably 0.5-20 pts.wt. based on 10 pts.wt. sodium lactate. A quality improving composition for the processed meat product can be obtained by including 100 pts.wt. sodium lactate and sodium acetate and/or sodium citrate in an amount of preferably 0.5-20 pts.wt. based on 100 pts.wt. sodium lactate. A restriction is not especially placed on the processed meat product prepared by carrying out a processing treatment of meat such as pork, beef or domestic fowl meat used as a main raw material according to a conventional method.

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PATENT ABSTRACTS OF JAPAN

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(21)Application number : 10-038044 (71)Applicant : OGAWA HIROE

OGAWA AKIHIRO

(22)Date of filing : 03.02.1998 (72)Inventor : OGAWA HIROE

OGAWA AKIHIRO

(54) DETERIORATION PREVENTING AGENT FOR FOOD

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a deterioration preventing agent free from acetic acid odor and capable of exhibiting deterioration preventing effect on a food such as frozen ground meat, a fish meat paste product or an animal meat product for a long time without damaging the taste of the food by compounding sodium acetate, acetic acid and diglycerin mono-fatty acid ester.

SOLUTION: This deterioration preventing agent is obtained by compounding preferably 1-99 wt.%, more preferably 3-95 wt.% of sodium acetate, preferably 0.05-50 wt.%, more preferably 0.5-30 wt.% of acetic acid and preferably 0.1-30 wt.%, more preferably 1-20 wt.% of diglycerin mono-fatty acid ester, preferably diglycerin mono-(8-18C)fatty acid ester.

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PATENT ABSTRACTS OF JAPAN

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(51)Int.Cl. A23L 3/34

(21)Application number : 58-049704 (71)Applicant : SHOWA SANGYO KK

(22)Date of filing : 26.03.1983 (72)Inventor : FUKUI FUMIO
KAWAMURA ISOKAZU
NAKAI CHIAKI
HATORI KUMIKO

(54) METHOD FOR IMPROVING PRESERVABILITY OF PROCESSED FOOD

(57)Abstract:

PURPOSE: To impart a processed food with high preservability without giving any undesirable effect to the palatability of the food such as taste, flavor, etc., by using glycine in combination with an acetic acid salt and/or a lactic acid salt.

CONSTITUTION: The preservability of a wide variety of processed foods such as bakery goods, fish paste products, processed meat, etc. is improved by incorporating the food with (A) 0.1W1wt% of glycine, and (B) 50W500wt%, preferably 100W500wt%, based on the glycine, of an acetic acid salt such as sodium acetate, potassium acetate, etc. and/or a lactic acid salt such as sodium lactate, potassium lactate, etc.

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